



AMERICAN SOCIETY OF
SAFETY PROFESSIONALS

Connecticut Valley Chapter

JULY

MONTHLY OBSERVANCES

Fireworks Safety Month

UV Safety Month

Nude Recreation Week (6-11)

National Heatstroke Prevention
Day (31st)

National Hot Dog Day (15th)

Fireworks Safety

It may seem elementary ...but
lets over the basics:

- Pets are more sensitive to loud noises. Keep them safely away from all fireworks
- Never use fireworks while impaired by drugs or alcohol
- Anyone using fireworks or standing nearby should wear protective eyewear
- Never hold lighted fireworks in your hands
- Never light them indoors
- Only use them away from people, houses and flammable material
- Never point or throw fireworks at another person
- Soak both spent and unused fireworks in water for a few hours before discarding
- Keep a bucket of water nearby to fully extinguish fireworks that don't go off or in case of fire

Foods That Can Cause Food Poisoning

Some foods are more associated with foodborne illnesses and food poisoning than others. They can carry harmful germs that can make you very sick if the food is contaminated.

Raw foods of animal origin are the most likely to be contaminated, specifically raw or undercooked meat and poultry, raw or lightly cooked eggs, unpasteurized (raw) milk, and raw shellfish.

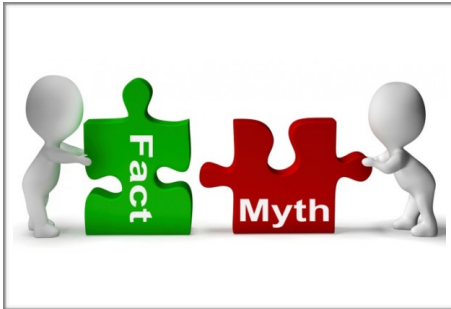
Fruits and vegetables also may get contaminated.

While certain foods are more likely to make you sick, any food can get contaminated in the field, during processing, or during other stages in the food production chain, including through cross-contamination with raw meat in kitchens.

Raw and undercooked meat and poultry can make you sick. Most raw poultry contains *Campylobacter*. It also may contain *Salmonella*, *Clostridium perfringens*, and other bacteria. Raw meat may contain *Salmonella*, *E. coli*, *Yersinia*, and other bacteria.

- You should not wash raw poultry or meat before cooking it, even though some older recipes may call for this step. Washing raw poultry or meat can spread bacteria to other foods, utensils, and surfaces, and does not prevent illness.
- Thoroughly cooking poultry and meat. You can kill bacteria





Sunshine Myths

Myth 1: It's not possible to get sunburned on cloudy days...

False. It's easy to get a false sense of security when it's grey out. But the truth is, it's possible to get sunburned even on a cloudy day. Up to 80% of the sun's UV rays can actually penetrate through clouds and damage your skin.¹ Next time you're out on a cloudy day, don't forget your sunscreen and other forms of sun protection.

Myth 2: People with dark skin don't need sunscreen.

False. People with darker skin produce more of a pigment known as melanin, which offers some natural protection against UV radiation. However, this natural protection only helps to a certain extent. People with darker skin can still get sunburned, and they can also develop skin cancer from UV damage.

Myth 3: I can't get damaged through the car window.

False. Windshields are made with 2 layers of glass laminated with a plastic layer in between so they're able to block both UVA and UVB rays. BUT, your side and rear windows are generally only made from a single-pane glass, which only blocks out UVB rays and still lets UVA rays through.

by cooking poultry and meat to a safe internal temperature external icon

- Use a cooking thermometer to check the temperature. You can't tell if meat is properly cooked by looking at its color or juices.
- Leftovers should be refrigerated at 40°F or colder within 2 hours after preparation. Large cuts of meat, such as roasts or a whole turkey, should be divided into small quantities for refrigeration so they'll cool quickly enough to prevent bacteria from growing.
- You can get very sick from raw (unpasteurized) milk and products made with it, including soft cheeses (such as queso fresco, blue-veined, feta, brie and camembert), ice cream, and yogurt. That's because raw milk can carry harmful germs, including *Campylobacter*, *Cryptosporidium*, *E. coli*, *Listeria*, and *Salmonella*.
- Raw milk is made safe through pasteurization, which requires just enough heat for just long enough to kill disease-causing germs.
- Although *Listeria* infection is very uncommon, it can sicken pregnant women, older adults, and people with weakened immune systems
- *Listeria* infection can cause miscarriages, stillbirths, preterm labor, and serious illness and even death in newborns.
- Avoid foods that contain raw or undercooked eggs, such as homemade Caesar salad dressing and eggnog.
- Cook eggs until the yolks and whites are firm.
- Cook foods containing eggs thoroughly.
- Keep eggs refrigerated at 40°F or colder.
- Do not taste or eat raw batter or dough.



FUN FACTS

- Sloths can hold their breath longer than dolphins can
- Froot Loops loops are all the same flavor
- In the Philippines, McDonald's serves spaghetti
- Adolf Hitler was nominated for a Nobel Peace Prize
- The Empire State Building has its own ZIP code
- A flock of ravens is called an "unkindness"
- ManhattAnts are an ant species unique to New York City
- Queen Elizabeth II's cows sleep on waterbeds
- "Albert Einstein" is an anagram for "ten elite brains"
- British military tanks are equipped to make tea
- PEZ candy was invented to help smokers quit
- There's only one Shell gas station shaped like a shell
- William McKinley was shot right after giving away his good-luck charm
- You can see four states from the top of Chicago's Willis Tower
- The longest time between two twins being born is 87 days.
- In 1923, jockey Frank Hayes won a race at Belmont Park in New York despite being dead — he suffered a heart attack mid-race, but his body stayed in the saddle until his horse crossed the line for a 20-1 outsider victory.
- Most Muppets are left-handed. (Because most Muppeteers are right-handed, so they operate the head with their favoured hand.)
- Casu marzu is a Sardinian cheese that contains live maggots. The maggots can jump up to five inches out of cheese while you're eating it, so it's a good idea to shield it with your hand to stop them jumping into your eyes.
- The northern leopard frog swallows its prey using its eyes — it uses them to help push food down its throat by retracting them into its head.



CAPTION CONTEST

Join Us! The object of the contest is to write the funniest “safety related” caption to accompany the Safety Photo of the Month.

The winning caption for the June photo is: “I may be in quarantine but I am going to make the biggest s’more ever this summer”. Thank you for your entry and sense of humor Lisa Wolf!



The July photo in need of a caption is:



Submissions should be emailed to Laura Casey and place “Caption Contest” in the subject : casey@safeconsolutions.com



PETS AND Fireworks

Firework season is here! Did you know that across North America more pets are reported missing during popular holidays that involve fireworks like Memorial Day, Independence Day or Canada Day?

Here are some things to consider.



Make sure all doors and windows are securely closed.



Consider a Thundershirt jacket (or similar) if your pet is prone to fearfulness.



Make their crate (or other favorite hiding spot) readily available.



Keep your pets in a separate, quiet, low-activity room when entertaining.



Keep an eye on your guests! Visitors may forget and leave a door or window open.



Ensure your pet's microchip information is up-to-date and they have a readable ID tag.



Make sure your property is free of debris before you let your pet back outdoors.



To verify your 24PetWatch Lost Pet Recovery contact information, please call 1.866.597.2424 or update your profile at www.24PetWatch.com.





Kevin's Safety Scoop - By Kevin Galotti

Hello fellow Connecticut Valley Chapter members! My name is Kevin Galotti and I am your new President for the 2020-2021 year. Thank you to everyone who took the time to vote in the election a couple months ago. Also, thank you to Ed Zimmer for being the President of our chapter for the past two years. Ed has done a great job planning events for us and keeping the chapter very active. Ed also led the chapter to the gold level status two years in a row! Good luck in your new role as RVP Ed!

I would like to take a minute to tell you a little bit about myself. I do not have a typical path of going to school for safety and then finding a career in the field. My safety career started when I began working at Lowe's Home Improvement as a Loss Prevention and Safety Manager. I thought this job would be a stepping-stone for me to reach my career goal of becoming a police officer. While working at Lowe's, I became fond of the safety aspect of the job. I soon became the person who everyone from other stores would call for answers about safety rules, policies, and procedures at Lowe's. After about 5 years, I changed jobs and began working at Town Fair Tire as the Safety/Risk Manager. At Town Fair Tire, I am responsible for the safety of 1,800 employees at 99 retail stores, 4 wholesale stores, 2 warehouses, and 1 call center. I also oversee a fleet of more than 200 vehicles, including several DOT regulated vehicles. Last year, I earned a graduate certificate in Occupational Safety and Health from the University of Connecticut. I also earned the ASP and CSP certifications.

One of my goals for the chapter is to meet or exceed our gold-level status for the upcoming year. This means we need to strive to be more active this year. Another goal of mine is to increase member participation. Attaining both of these goals will be a challenge this year considering the COVID-19 crisis. However, we will still try to have in-person meetings with proper social distancing, and effective virtual meetings if necessary. If you would like to speak at a meeting or have a suggestion for a meeting topic, please email me. If you have not been to a meeting in awhile or want to get more involved in the chapter, please email me!

I look forward to serving as the President of our chapter for the next year. I hope to see many of you at the Past President Dinner/Officer Transition Meeting on July 16th



in Bridgeport, CT. Please sign up now because there is a limit of 40 people for this event!

Kevin Galotti, CSP

FLAVOR OF THE MONTH:

Fireworks – July is here which means it is time to celebrate our independence with backyard BBQs, outdoor activities, and of course fireworks. Fireworks are illegal in the state of Connecticut. However, they still seem to make their way across the border and end up at backyard parties. This is your reminder to be careful if you happen to be around any fireworks this year. Only sparklers and fountains are allowed in Connecticut.

Injuries caused by fireworks:

| | |
|----------------------|--------------------|
| 31% Hand or Finger | 14% Eye |
| 22% Head Face or Ear | 10% Trunk or Other |
| 17% Leg | 6% Arm |

Facts:

More than 1600 reported fires are caused by fireworks each year.

Sparklers account for about 25% of firework injuries each year.

Source: NFPA

Please celebrate safely!

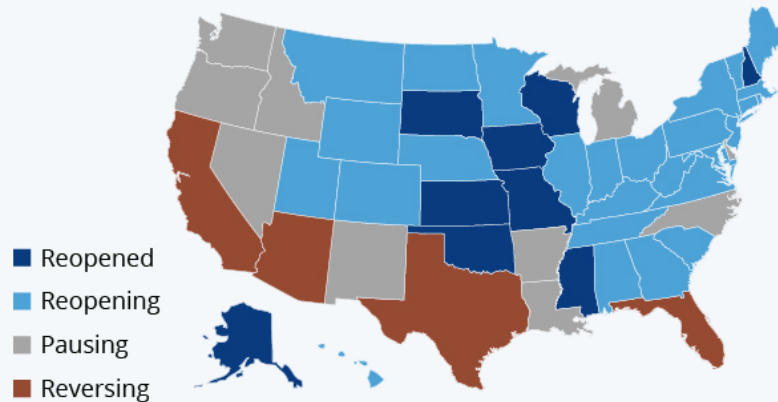
DID YOU KNOW????

The ASSP will pay for your registration fee for one year if you successfully recruit at least 5 new members using your member ID?



State Reopenings Stall Amid Covid-19 Resurgence

Status of U.S. state reopenings as of June 30, 2020



Source: New York Times



statista

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